

Operating and installation instructions



Fridge freezer KD 12823 S

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 680 530

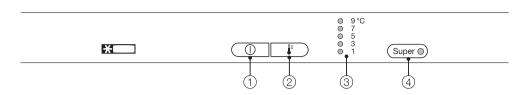
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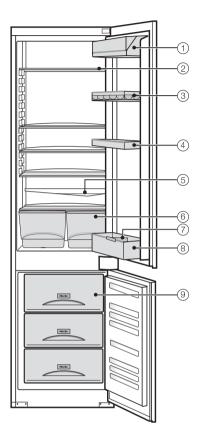
Guide to the appliance



- 1 On/Off button
- 2 Temperature selector button
- 3 Refrigerator section temperature display
- Super freeze button and indicator light

Guide to the appliance

- ① Butter and cheese compartment
- 2 Adjustable shelves
- 3 Egg tray
- (4) Door shelf
- 5 Condensate channel and drain hole
- ⁶ Fruit and vegetable containers
- 7 Bottle divider*
- (8) Bottle shelf
- 9 Freezer drawers
- * Depending on model



Caring for the environment

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.

In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant local and national safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct application

- This appliance is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:
- Shops
- Offices and showrooms
- Hostels and guest houses.

It must only be used as a domestic appliance to cool and store foodstuffs as well as to store deep frozen food, freeze fresh food and to prepare ice.

Any other usage is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation of the appliance. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

This appliance is not a toy! To avoid the risk of injury, do not allow children to play with it or near it, or to play with the controls. Neither should they be allowed to swing on the door. Please supervise young children whilst you are using it. Older children may only use the appliance when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

Technical safety

▶ Before setting up the appliance, check it for any externally visible damage. Do not install and use a damaged appliance.

A damaged appliance is dangerous.

- If the connection cable is faulty it must only be replaced by a service technician authorised by the manufacturer to protect the user from danger.
- This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone laver and does not increase the greenhouse effect. The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance. Care must be taken during the transportation and installation of the appliance that no parts of the cooling system are damaged. Leaking coolant can damage the eyes.

In the event of any damage:

- avoid open flames and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.
- The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small

room, there is the danger of combustible gases building up. For every 8 g of coolant at least 1 m³ of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

- Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.
- ▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and connected load) match the mains electricity supply.

This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

- The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for damage or injury caused by the lack of or inadequacy of an effective earthing system (e.g. electric shock).
- Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
- While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

- The appliance must be isolated from the electricity supply during installation, maintenance and repair work. The appliance is only completely isolated from the electricity supply when:
- it has been switched off at the socket and the plug has been withdrawn, or
- the fuse from the fused spur connection unit has been withdrawn, or
- the mains fuse has been disconnected, or
- the screw-out fuse has been removed (in countries where this is applicable).
- Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used
- This appliance may only be used in mobile installations such as ships, if a risk assessment of the installation has been carried out by a suitably qualified engineer.
- In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

- Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.
- Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer.

The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

- Do not refreeze thawed or partially thawed food. Defrosted food should be used up as quickly as possible, as food soon loses its nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.
- Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.
- Do not operate any electrical equipment (e.g. an electric ice-cream maker) inside the appliance. Danger of sparking and explosion.
- If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright.

 Danger of explosion.

- Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode. Danger of injury and damage to the appliance.
- When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour; otherwise they could burst, resulting in injury or damage.
- Doserve the "use by" dates given on food to avoid the risk of food poisoning. Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on the food manufacturer's packaging regarding storage conditions and "use-by" dates.
- Do not use sharp edged objects to
- remove frost and ice,
- separate frozen foods and remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

Do not place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

- Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause the build-up of gases and pose a danger to health.
- Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.
- Do not store cooking oil in the refrigerator door. Traces of oil can cause stress cracks to occur in the plastic components in the door.
- Do not block the ventilation gaps in the appliance as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.
- The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance. Installing it in a room with too low an ambient temperature, e.g. a garage, can lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.
- Do not use a steam-cleaning appliance to defrost or clean this appliance. Steam could reach the electrical components and cause a short circuit.

Disposal of your old appliance

▶ Before disposing of an old appliance, first make the door latch or lock unusable.

This way you will prevent children from accidentally locking themselves in and endangering their lives.

- ▶ Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by
- puncturing the refrigerant channels in the evaporator.
- bending any pipework.
- scratching the surface coating.

Splashes of refrigerant can damage the eyes.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

How to save energy

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not situated near to a heat source (radiator, oven).	Situated near to a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20°C.	Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 2 to 3.	With a high setting: the lower the temperature in the compartment, the higher the energy consumption.
Temperature setting with a thermostat which is exact to the degree (digital display).	Cellar section 8 to 12°C	
	Refrigerator section 4 to 5 °C	On appliances with winter setting, please make sure that the winter
	PerfectFresh zone just above 0 °C	setting is switched off when the
	Freezer section -18°C	ambient temperature is warmer than 16 °C.
	Wine storage section 10 to 12 °C	
Use	Only open the doors when necessary and for as short a time as possible.	Frequent opening of the doors for long periods will cause a loss of coldness.
	Store food in an organised way.	If food is not stored in an organised way, searching for an item will mean the door is open for longer.
	Allow hot food and drinks to cool down before placing them in the appliance.	Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	
Defrosting	Defrost the freezer compartment when a layer of ice 0.5 cm thick has built up.	A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption.

Switching on and off

Before using for the first time

The stainless steel trim to the interior shelves and the door shelves has a layer of protective foil to prevent scratching during transportation.

- Clean the inside of the appliance and the accessories with lukewarm water and a little washing-up liquid, and then dry with a soft cloth.
- Carefully remove the protective foil from the stainless steel trim.

Important:

To ensure the correct functioning of the appliance, let it stand for between 1½ and 2 hours after transporting it to its final location before connecting it to the mains.

Switching on



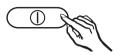
■ Press the On/Off button. The temperature display will light up.

The temperature display for the refrigerator section will show the required temperature setting.

The appliance will start cooling down and the interior light in the refrigerator section will come on if you open the door.

Allow the appliance to run for a few hours before placing food in it. This will ensure that the temperature is sufficiently low.

Switching off



Press the On/Off button until the temperature display goes out.

The interior light will not come on when you open the door and the cooling process will be switched off.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday:

- switch the appliance off,
- switch off at the wall socket and withdraw the plug,
- defrost the appliance,
- clean the appliance out and
- leave the doors ajar to air it.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut, there is a danger of mould and odours building up inside the appliance.

The correct temperature

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

- the more often the door is opened and the longer it is kept open,
- the more food that is stored in it,
- the warmer the food is which is being put into it,
- the higher the ambient temperature surrounding the appliance.
 The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

... temperature in the refrigerator section

We recommend a temperature of **5** °C in the middle of the refrigerator.

... in the freezer section

To freeze fresh food and to store frozen food for a long time, a temperature of **-18 °C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted

or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

Setting the temperature

The temperatures for the refrigerator and the freezer sections are set with the temperature selector button.



■ Press the temperature button repeatedly until the indicator light for the temperature you want lights up in the temperature display for the refrigerator section.

The temperature will be adjusted continuously with each press of the button.

When the refrigerator section is set to **5** °C, the freezer section will have an average temperature of **-18** °C.

Temperature display

The temperature display on the control panel always shows the **required** temperature.

The temperature can be adjusted from: 1 °C to 9 °C

Super freeze

Switch the Super freeze function on before putting fresh food into the freezer.

This helps food to freeze quickly and retain its nutrients, vitamins, flavours and appearance.

Super freeze is not necessary:

- when putting in food that is already frozen.
- when freezing less than 2 kg fresh food daily.

Switching on Super freeze

When freezing small quantities of food in the freezer, the Super freeze function should be switched on **6 hours** beforehand. When freezing the maximum load of food the Super freeze function should be switched on **24 hours beforehand**.



Press the Super freeze button. The Super freeze indicator light will come on.

The appliance works at full power to lower the temperature in the appliance.

Switching off Super freeze

The Super freeze function will switch off automatically after approx. 65 hours. The indicator light will go out and the appliance will run at normal power again.

To save energy, the Super freeze function can be switched off once a **constant** temperature of -18°C or colder has been reached in the freezer. You should also check the temperature inside the appliance from time to time.

■ Press the Super freeze button. The Super freeze indicator light will go out, and the appliance will continue to operate at normal power.

Using the refrigerator efficiently

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

Coldest area

The coldest area in a refrigerator is directly above the vegetable containers.

Use this for all delicate and highly perishable food, e.g.

- fish, meat, poultry,
- sausage products, ready meals,
- dishes or baked goods containing eggs or cream,
- fresh dough, cake mixtures, pizza or quiche dough,
- soft cheese and other dairy products,
- pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

Do not store cooking oil in the refrigerator door.

Traces of oil can cause stress cracks to occur in the plastic components in the door.

Food must not touch the back wall of the appliance, as it may freeze to the back wall.

Food which should not be stored in a refrigerator

Not all food is suitable for refrigeration. This includes:

- Fruit and vegetables which are sensitive to cold, such as bananas, avocado, papaya, passion fruit, aubergines, peppers, tomatoes and cucumbers
- Fruit which is not yet ripe
- Potatoes
- Some hard cheeses, e.g. Parmesan

Using the refrigerator efficiently

When shopping for food

The freshness of food when first placed in the appliance is an important factor in determining how long it stays fresh. Time out of the refrigerator e.g. during transportation should be kept to a minimum. For example, do not allow food to stay in a hot car for too long. Once food has started to deteriorate, this process cannot be reversed. As little as two hours outside the refrigerator can cause food to start deteriorating.

Storing food correctly

Store food covered or packaged. This will prevent food smells from affecting other foods, food from drying out, and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Fruit and vegetables

Fruit and vegetables may be stored loose in the vegetable containers. However, you should bear in mind that aromas and flavours can transfer from one type of food to another (e.g. carrots absorb the smell and flavour of onions very easily). Some food also gives off a natural gas (ethylene) which speeds up the rate at which other food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

 Examples of fruit and vegetables which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocado, figs, blueberries, melons and beans.

 Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

Example: Broccoli should not be stored with apples, as apples produce a large amount of natural gas to which broccoli is very sensitive. The result is a shorter than expected storage time for the broccoli.

Using the refrigerator efficiently

Unpacked meats and vegetables

Unpackaged meat and vegetables should be stored separately. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

Protein rich foods

Please note that foods rich in protein deteriorate faster than others. Shellfish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

Meat

Meat should be stored unwrapped. (Undo wrappings slightly to leave meat loosely covered, and leave containers open). This permits air to circulate around the meat, allowing the surface to dry slightly, which helps prevent the growth of bacteria. To prevent the risk of bacterial cross-contamination, do not let meat come into direct contact with other foods.

Adjusting the interior fittings

Moving the shelves

The shelves can be adjusted according to the height of the food.

■ Raise the shelf, and pull it forwards slightly until the notch at the side is in line with the shelf support. It can then be raised or lowered to the required level.

The raised edge at the back must face upwards to prevent food from touching the back of the appliance and freezing to it.

Stoppers prevent the shelves from being dislodged by mistake.

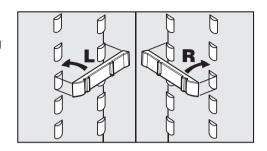
Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Push the rear half of the glass shelf up slightly from below.
- At the same time, pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

To move the split shelf:

■ Take both halves of the split glass shelf out,



- fit the two brackets onto the supports on either side at the required height,
- and push the glass shelves in one after the other.
 The shelf with the raised edge must

Adjusting the door shelf/bottle shelf

- Push the door/bottle shelf upwards, then remove it by pulling it forwards.
- Replace the door/bottle shelf at the required position. Ensure that it is securely pushed back into position.

Moving the bottle divider

(depending on model)

be at the back

The bottle divider can be moved to the left or right to ensure that bottles are held securely in position when the door is opened and shut.

The bottle divider can be removed completely (e.g. for cleaning).

■ To do this, push up the front edge of the bottle divider, and disengage it.

Maximum freezing capacity

To ensure that fresh food placed in the freezer freezes through to the core as quickly as possible, the maximum freezing capacity must not be exceeded. The maximum freezing capacity for freezing within a 24-hour period is given on the data plate: "Freezing capacitykg/24 hrs".

The maximum freezing capacity given on the data plate has been calculated according to DIN EN ISO 15502 Standard.

Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.

During the defrosting process, only some of this water is reabsorbed by the cells; the rest collects around the food.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

Storing frozen food

When buying frozen food to store in your freezer compartment, check

- that the packaging is not damaged,
- the use-by date,
- the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.
- Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.
- Store it in the freezer as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

- The following types of food are suitable for freezing:
 Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.
- The following types of food are not suitable for freezing: Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.
- To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed.
 - To blanch: bring a large saucepan of water to the boil, immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.
- Lean meat freezes better than fatty meat, and can be stored for considerably longer.
- To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.
- Do not season fresh foods or blanched vegetables before freezing. Only season cooked food

- lightly before freezing, but care should be taken as the taste of some spices alters when frozen.
- Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot foods and drinks to cool down before placing them in the freezer.

Packing

■ Freeze food in portions.

Unsuitable packing material

- wrapping paper
- grease-proof paper
- cellophane
- bin bags
- plastic carrier bags

Suitable packing material

- plastic freezer film
- freezer bags
- aluminium foil
- freezer containers
- Expel as much air as possible from bags etc. before sealing them, to prevent freezer-burn on food.
- Close the packaging tightly with
 - rubber bands
 - plastic clips
 - string or bag ties
 - freezer tape.

Freezer bags may also be sealed using home heat sealing kits.

Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer

When freezing more than 2 kg of fresh food, switch on the Super freeze function for some time before placing the food in the freezer (see "Super freeze").

This helps food that is already in the freezer section to stay frozen.

Placing food in the freezer

Food to be frozen can be placed anywhere in the freezer.

Large quantities should be placed directly on the glass cold plates to freeze the food quickly. To do this first take out the top two freezer drawers. When removing the top drawer, make sure that you do not block the ventilation slits in the back wall of the appliance. They are important for trouble-free operation of the appliance.

The lowest freezer drawer must always remain in the appliance.

Each drawer and glass cold plate can take a maximum of 25 kg.

- Place the food flat in the bottom of the freezer drawers or on the glass cold plates so that it freezes through to the core as quickly as possible.
- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

Freezing large items

If you wish to freeze large items such as a turkey or game, the glass cold plates between the drawers can also be removed. To do this:

Remove the top two freezer drawers, and carefully lift and slide out the glass cold plates.

Defrosting

Frozen food can be defrosted in different ways:

- in a microwave oven,
- in an oven using the "Fan" or "Defrost" setting,
- at room temperature,
- in the refrigerator (the cold given off by the frozen food helps to keep the other food cold),
- in a steam oven.

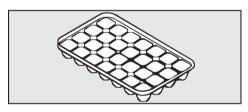
Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

Fruit should be defrosted at room temperature in its packaging, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes



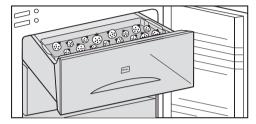
- Fill the ice tray three quarters full with water, and place it in the bottom of one of the drawers.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

When placing bottles in the freezer section for rapid cooling, **make sure they are not left in for more than one hour** as they could burst.

Freezer tray

The freezer tray is useful for freezing small items such as berries, herbs and vegetables. They can be frozen individually and therefore maintain their shape when defrosted.



- Space the food out loosely on the tray.
- Hang the tray in one of the upper freezer drawers.

Leave the food for 10-12 hours to freeze thoroughly on the tray. Transfer it to a freezer bag or suitable container once frozen. Place the bag or container in the freezer drawer.

Cool pack

The cool pack prevents the temperature in the freezer rising too quickly in the event of a power cut.

Place the cool pack in the upper drawer directly on top of food, or in the freezer tray to save space. The cool pack will be at its most effective after it has been in the freezer for approx. 24 hours.

If there is a power cut, place the cool pack directly on top of the frozen food in the top drawer so that the food will be kept cold for as long as possible.

When placing fresh food in the freezer, use the cool pack to separate the fresh food from the food which is already frozen so that the frozen food does not begin to thaw.

The cool pack can also be used in a cool bag to keep food or drinks cool for a short period of time.

Defrosting the appliance

Refrigerator section

The refrigerator defrosts automatically.

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. You do not need to remove this, as it will defrost and evaporate automatically with the warmth generated by the refrigerator.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer section

The freezer section does not defrost automatically.

In normal use, ice and frost will form in the freezer. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off as this can cause damage and render the appliance unusable.

The freezer section should be defrosted from time to time. It must be defrosted if a layer of ice approx. 0.5 cm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the freezer.

Before defrosting

- Switch on the Super freeze function approx.1 day before defrosting to ensure frozen food retains its cold reserve for longer when taken out of the freezer.
- Remove the frozen food from the freezer section and place it in another freezer or cool box, or wrap it in several layers of newspaper or cloths.
- Store it in a cool place until the freezer section is ready for use again
- Take all freezer drawers out of the freezer section.

Defrosting the appliance

To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts

- Switch the appliance off using the On/Off button, switch off at the socket and remove the plug.
- Open the freezer section door.

To speed up defrosting, two bowls of hot water (not boiling) with plates underneath them can be placed in the appliance. Closing the door in this instance will help retain the warmth and speed up the defrosting process.

Use a sponge or towel to soak up the defrosted water.

We do not recommend the use of hot air blowers such as hairdryers for defrosting your freezer.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they could contain substances which may damage the plastic parts and which may cause a build-up of gases and pose a danger to health.

After defrosting

- Clean the freezer section and then dry it thoroughly.
- Close the freezer section door, plug the appliance back into the mains socket and switch it on using the On/Off button.
- Switch on the Super freeze function so that the appliance can cool down quickly. The indicator light will come on.
- Once the freezer section has reached the required temperature, place the food back in the freezer drawers and slide the drawers back into the freezer section.
- Switch off Super freeze by pressing the Super freeze button when the temperature in the freezer is a constant -18 °C or colder. The indicator light will go out.

Cleaning and care

 A range of Miele branded cleaning agents, including a microfibre
 "E-Cloth", is available from the Miele UK Spare Parts Department, or via the internet at www.miele-shop.com.

Never use cleaning agents containing abrasive substances such as sand, soda, acids chlorides or chemical solvents.

"Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

Do not let water get into the electronic unit, into the light or into the ventilation gaps.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

Before cleaning

- Switch the appliance off, switch off at the wall socket and withdraw the plug.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer.
- Take out any removable parts, e.g. shelves, for cleaning.

Cleaning the outer casing, the interior and accessories

Use warm water with a little washing-up liquid. Wash all accessories and drawers by hand only. Do not wash in a dishwasher.

- Clean the refrigerator section at least once a month and the freezer section each time it is defrosted.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning wipe the outer casing, interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

Ventilation gaps

■ The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build up of dust will increase the appliance's energy consumption.

Cleaning and care

Metal grille at the back of the appliance

The metal grille at the back of the appliance (heat exchanger) should be dusted at least once a year. A build-up of dust will increase the energy consumption of the appliance.

When cleaning the grille, make sure that the pipework and other components do not get broken or damaged in any way.

Door seals

Do not use any oils or grease on the door seals. These will cause the seals to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean water and then wiped dry with a soft cloth.

After cleaning

- Replace all shelves and accessories in the refrigerator section.
- Place food back in the refrigerator section, close the appliance doors, insert the plug in the socket and switch the appliance on.
- Switch on the Super freeze function so that the freezer section can cool down quickly.
- Once the temperature in the freezer has reached the required temperature, place the food back in the freezer.
- Switch off Super freeze by pressing the Super freeze button.

Problem solving guide

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if . . .

... the appliance does not get cool.

- Check whether the appliance has been switched on. The temperature display must be lit up.
- Check that the plug is correctly inserted into the socket and switched on.
- Check that the fuse is not defective and that the mains fuse has not tripped. If it has, contact the Miele Service Department.

. . . the temperature in the refrigerator section or freezer section is too low.

- Set a warmer temperature.
- The Super freeze function is still on and the Super freeze indicator light is on.
- Check that the doors have been closed properly.
- Has a large amount of fresh food been frozen at the same time? This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically.

... the compressor is switching in too frequently and for too long.

- Check whether the ventilation gaps have been covered over or become dusty.
- Check whether the metal grille (heat exchanger) at the back of the appliance has become too dusty.
- The doors have been opened too frequently, or a large amount of fresh food has been put in at once for freezing.
- Check that the doors have been closed properly.
- Check to see whether a thick layer of ice has built up in the freezer. If it has, then the freezer section will need defrosting.

. . . part of the interior side wall feels warm?

This is not a fault.
The appliance has an automatic temperature regulation system which maintains the optimum temperature inside both the refrigerator zone and the freezer zone.

Problem solving guide

... the frozen food is thawing because the freezer section is too warm.

■ Is the room temperature lower than the ambient temperature for which the appliance is designed?

If so, raise the temperature of the room.

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the freezer section to become too warm.

... food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

..... there is a thick layer of ice in the freezer.

- Check whether the freezer door closes properly.
- Defrost and then clean the freezer section.

Too thick a layer of ice reduces efficiency and increases energy consumption.

... the door to the freezer section will not open because it has been opened and closed too many times in succession.

This is not a fault. The suction caused by opening and closing the door is preventing the door from opening. Wait a few minutes and then try again. It should now open without force.

... the Super freeze indicator light and one of the temperature display lights are flashing at the same time.

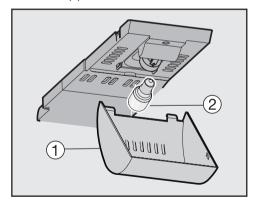
There is a fault. Call the Service Department.

... the interior lighting in the refrigerator section is not working.

Was the refrigerator section door left open for too long? The lighting switches itself off automatically after approx. 15 minutes if the door is left open.

If this is not the case, then the lamp is defective.

■ Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket, or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.



- Grip the lamp cover ① at the front and unhook it at the back.
- Unscrew the lamp ② and replace it with a new one.

Problem solving guide

Lamp specification: 220 - 240 V, E 14 fitting See the old lamp for the Wattage required.

■ Replace the lamp cover ① .

... the floor of the refrigerator is wet.

The drain hole is blocked.

■ Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature it is advisable not to open the doors while waiting for the appliance to be serviced.

Noises

Normal noises	What causes them
Brrrr	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb	A gurgling noise can be heard when coolant is circulating through the pipes.
Click	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrr	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.
Creak	Creaking sounds can be heard when material inside the appliance expands.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them
Rattling, vibrating	The appliance is uneven: Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

vour Miele Dealer

or

 Miele (see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your appliance. This information is given on the data plate inside your appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of delivery. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

Electrical connection

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

The voltage and frequency are given on the data plate. Please ensure that these match the household mains supply. The fuse rating is quoted on the plug.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This appliance must not be connected to the inverter of an autonomous power supply, e.g. a solar power system. When switching the appliance on, a surge in power could trigger the safety cut-out mechanism. This could damage the electronic unit.

The appliance must not be used with so-called energy saving devices. These reduce the energy supply to the appliance which could then become too warm. Using such devices could alter the specification of the product.

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING THIS APPLIANCE MUST BE EARTHED

Do not place any appliance which gives off heat, such as a toaster or microwave oven, on top of this appliance, as this would increase the appliance's energy consumption.

This appliance must not be installed directly next to another refrigerator or freezer.

It does not have side-wall heating, so installation next to another refrigerator or freezer could cause a build-up of condensation between them.

Further information is available from your dealer.

Location

This appliance should be installed in a dry, well-ventilated room. It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The room temperature should not go above or below the climate range for which the appliance is designed. The higher the ambient temperature of the room, the more energy the appliance requires to operate.

Important: tropical / humid environments

During periods of high humidity, some condensation may appear on outside surfaces of cooling appliances. This condensation will disappear when humidity levels drop. For prevention, it is advisable to install the appliance with sufficient ventilation in a dry and/or an air-conditioned room.

Please ensure that doors are closing and sealing properly.

Please ensure that the appliance is installed in accordance with these installation instructions and that the handle is fitted correctly. Should you require further assistance please contact your Miele customer service centre.

Installation

Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10°C to +32°C
N	+16°C to +32°C
ST	+16°C to +38°C
T	+16°C to +43°C
SN-ST	+10°C to +38°C
SN-T	+10°C to +43°C

Operating in a room which is too cold will result in the cooling system switching off for too long, causing the internal temperature in the appliance to rise with the risk of frozen food deteriorating and going off.

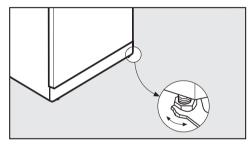
Ventilation

Air at the back of the appliance gets warm. To ensure sufficient ventilation, the ventilation gaps must not be covered over. The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

Installation

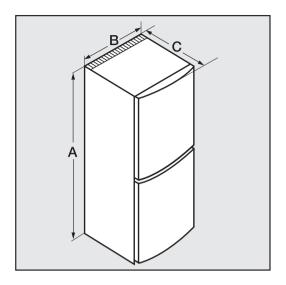
- Remove the cable clip from the back of the appliance.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.
- Carefully push the appliance into position with the back against the wall.

Aligning the appliance



■ To align the appliance, adjust the feet using the spanner supplied.

Appliance dimensions



	A	В	С
KD 12823 S	1817 mm	600 mm	631 mm

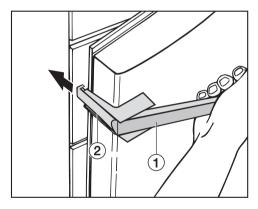
The appliance is supplied right-hand hinged. If left-hand door hinging is required, follow the instructions below.

To change the door hinging you will need the following tools:

- a cross-slotted screwdriver,
- a flat-bladed screwdriver,
- a selection of Torx screwdrivers,
- a spanner.

Two people are needed for changing the door hinging.

Removing the door handles:

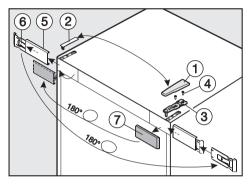


- Pull door handle ① towards you. Side section ② slides back.
- Pull side section ② out of the guides on the mounting plate.
- Undo the 4 screws (Torx 15) in the mounting plate, and remove the handle.
- Remove the cover caps from the opposite side, and fit them into the empty holes.

To remove the doors:

Make sure the door shelves are empty.

■ Close the upper door.



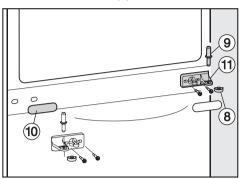
- Remove cover ① by sliding it forwards from the back and then lifting it off.
- Remove cover ② by pulling it upwards.

Caution. The upper door is not secure as soon as the upper hinge plate is removed.

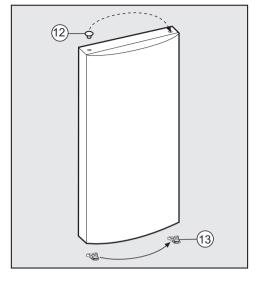
- Loosen screws ④ in upper hinge plate ③ and pull it upwards and off.
- Carefully lift the upper door off and place it to one side.
- Carefully loosen cover 5 from above using a screwdriver and then take it off together with retaining plate 6.
- Then separate retaining plate ⑥ from cover ⑤, by pushing it slightly to the left. Then pull the cover forwards and off.
- Rotate retaining plate 6 by 180°.

- Then fit cover ⑤ from the front over retaining plate ⑥, and slide it over to the right. The writing must be visible.
- Remove cover ⑦, then rotate it by 180° and fit it on the opposite side.
- Then fit cover ⑤ together with retaining plate ⑥ on the opposite side.

■ Close the lower appliance door.

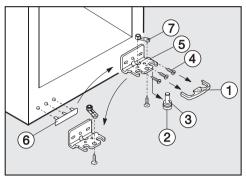


- Pull plastic cover ® off.
- Pull the middle hinge pin ⑨ upwards to remove it.
- Carefully lift the lower door off and place it to one side.
- Pull cover 10 off.
- Unscrew hinge plate ①, turn it through 180° and fit it on the opposite side.
- Turn plastic cover ® 180° and refit it in the centre of hinge plate ①.
- Refit cover ¹⁰ on the opposite side.

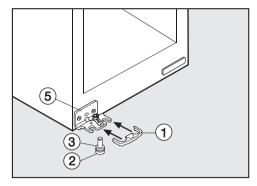


- Remove cap ② from the bearing bush in the door and refit on the opposite side.
- Remove spring clamp ¹³ from underneath the door and fit it on the opposite side.

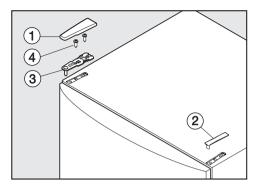
Changing over the doors:



- Remove cover ① by pulling it forwards.
- With the help of another person, carefully tilt the appliance backwards and pull hinge pin ② out.
- Do not lose hinge bush ③.
- Undo screws 4 and take hinge plate
 off.
- Remove cover ⑥ and fit it into the holes on the opposite side.
- Unscrew bearing 7 from hinge plate
 and screw it into the hole on the other side of hinge plate



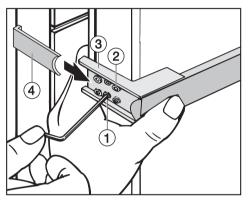
- Screw hinge plate (§) into position on the opposite side using the two **outer** long slots only. Do not use the middle hole because you will not be able to align the door later on.
- Using a second person, carefully tip the appliance backwards and then fit hinge pin ② together with hinge bush ③ from below into hinge plate ⑤ on the left hand side.
- Refit cover (1) on the left.
- Place the lower door onto hinge pin ②.
- Close the lower appliance door.
- Fit hinge pin ⑨ into middle hinge plate ⑴ in the lower door.
- Then fit the top door on middle hinge pin ⑨.



- Fit hinge plate ③ onto the opposite side and secure it with screws ④. If necessary drill pilot holes for the screws or use a battery operated screwdriver.
- Fit covers ① and ② to their opposite sides.
- Align the door with the appliance housing using the long slots in the lower hinge plate. Then tighten the screws.

Refitting the handle:

Please make sure you follow the instructions below carefully when you refit the handle. The door seal will be damaged if the handle is fitted incorrectly.



■ Loosely attach the handle to the opposite side of the door with the two front screws ②.

Mounting plate ③ must be positioned on the side of the door so that when the door is **closed** it is flush with the side of the appliance.

If this is not the case,

- tighten both grub screws ① with a suitable allen key until mounting plate
 lines up correctly.
- Then tighten all 4 fixing screws ②.
- Slide the side section of the handle
 into the guides on the mounting plate until it clicks into place.

It is important to check that the side section of the handle ④ does not come into contact with the door seal when opening the door, as this would damage the door seal permanently.

If, after you have refitted the handle, you find that the side section does touch the door seal when the door is opened:

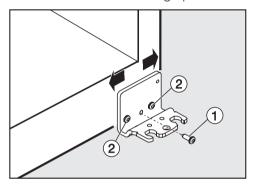
Realign mounting plate ③ with grub screws ① until the mounting plate and the side section of the handle ④ are at the correct angle and the side section does not touch the door seal when the door is opened.

Aligning the appliance doors

The appliance doors can be aligned with the housing at a later date.

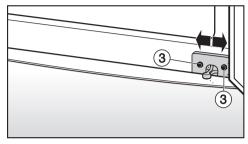
In the following illustration the door is not shown in the closed position to make it easier to see what happens next.

To align the **lower door** use the long outer slots in the lower hinge plate:



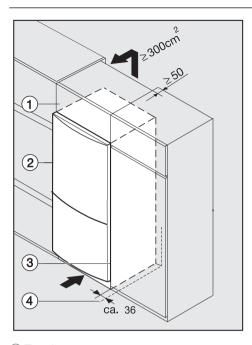
- Remove centre screw ① from the hinge plate.
- Slightly loosen both outer screws ②.
- Align the door by sliding the hinge plate to the left or right.
- Then tighten screws ② again. Screw ① does not need to be refitted.

To align the **upper door** use the long outer slots in the middle hinge plate:



- Remove centre screw ① from the hinge plate.
- Slightly loosen both outer screws ②.
- Align the door by sliding the hinge plate to the left or right.
- Then tighten screws ② again. Screw ① does not need to be refitted.

Building in the appliance



- 1 Top box
- 2 Appliance
- 3 Housing unit
- Wall

The appliance can be installed in a kitchen run. To match the height of the rest of the kitchen, the appliance can be fitted with a suitable top box ①.

A ventilation gap of at least 50 mm depth must be allowed for behind the appliance across the entire width of the top box for air to circulate.

The cross section of the air outlet under the room ceiling must be at least 300 cm² to ensure that air can circulate without hindrance. Otherwise the appliance has to work harder, resulting in an increase in electricity consumption.

The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

When built into a kitchen run (max. depth 580 mm) the appliance can be installed directly next to a kitchen furniture housing unit. The appliance door will protrude in front of furniture fronts at the sides by 34 mm and by 55 mm in the middle of the door. This enables the doors to be opened and shut without being obstructed.

When installed **next to a wall** ⓐ a distance of approx. 55 mm must be maintained on the hinge side between the wall ⓐ and the appliance ②, so that the doors and the handles have sufficient space for opening.

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